**Nutrients per serving** 

## **Stroganoff Casserole25**

Number of Servings: 25 (358.96 g per serving)

Amount	Measure	Ingredient
3 3/4	lb	Beef, ground, hamburger, pan browned, 10% fat
7 1/2	cup	Water, municipal
3 3/4	cup	Rice, brown, med grain, ckd
6.00	cup	Soup, cream of mushroom, rducd sod, cond, cnd
1 1/4	cup	Spice, onion, minced, dehyd
6.00	cup	Sour Cream, nonfat

Nutrition Facts Serving Size (359g) Servings Per Container					
Amount Per Se	rving				
Calories 350	0 Cal	ories fron	n Fat 90		
		% Da	ily Value		
Total Fat 10	g		15%		
Saturated Fat 3.5g					
Trans Fat	0.5g				
Cholesterol 70mg 2					
Sodium 390mg 16					
Total Carbohydrate 37g 12%					
Dietary Fiber 2g					
Sugars 8g					
Protein 26g					
Vitamin A 8%	6 .	Vitamin (	2 4%		
Calcium 15%	6 •	Iron 15%			
Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories 2,000 2,500					
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber	Less Than Less Than Less Than Less Than	65g 20g 300mg	80g 25g 300 mg		
Calories per gran Fat 9 • 0	n: Carbohydrati	e 4 • Prote	ein 4		

## Notes

\* Buy 1 1/4 # 90 or 93% lean ground beef for each 1# pan browned ground beef called for in the recipe. ~1/2 c crumbled, browned lean ground beef = 2 oz/serving

Heat water to BOILING, stir in all ingredients except Sour Cream. Bake at 375 degrees for 1 1/4 hours, stirring after 1 hour. After being oven for 1 1/4 hours stir in sour cream and return to oven for 10 additional minutes. Transfer to steam table and serve at 160-180 degrees F.

1 serving = 1 cup = 2 #8 scoops

1 serving = 38 grams carbohydrate = 2 1/2 Carb servings

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